

Somewhere

N A G A M B I E

MEZZE - Sharing plates

Natural pacific oysters, merlot vinaigrette *	6
Mount Zero mixed olives *	5
Saganaki, honey, lemon, oregano *	14
Jamon and manchego croquette, romesco *	15
Chickpea panisse, house dip *	16
Cannellini beans hummus, roasted sesame seeds, flatbread *	15
Kingfish ceviche, leche de tigre, avocado, pickled onions, bonito	22
Scarpetta (freshly baked house bread), Lisadurne Hill olive oil	3
Prawn puttanesca, parsley linguine, olives, capers, passata, basil	35
Ricotta ravioli, spinach, roasted pumpkin, pine nuts, sage	34
Mooloolaba Marlin 200gm, salsa verde, lemon	36
Black Angus 300gm rump cap, cafe de paris butter	38
Cauliflower steak, charred zucchini, capsicum, sherry glaze, wild rice	28
Triple cooked chips, aioli *	12
Charred broccolini, toasted almonds, burnt butter	12
Butter lettuce, radish, confit shallot & merlot dressing	12
Roasted carrots, orange reduction, za'atar spices	12
70% dark chocolate mousse, olive oil, chocolate soil	14
Spanish churros, salted caramel, dark chocolate	14
Caramel flan, honeycomb	14
L'artisan Marcel - White mould, cows milk, served with peppercorn quince, sesame lavosh, fresh fruit	18

Between 3.30pm - 5pm Saturday, only items with asterisk are available to order.

'The menu is designed for sharing, we recommend ordering a few plates to share with friends and family to enjoy the full experience.'

Please note that our menu features the freshest seasonal ingredients and is subject to change based on availability.

15% surcharge applies on public holiday

WINE

Mitchelton Sparkling NV Blanc de Blanc Cuvee	16/58
Mitchelton NV Sparkling Rose Cuvee	16/58
2024 Mitchelton Estate Rose	16/58
2023 Preece Pinot Grigio	15/54
2023 Preece Riesling	15/54
2023 Mitchelton Estate Chardonnay	16/58
2021 Mitchelton Marsanne	16/58
2020 Mitchelton Estate Cabernet Sauvignon	16/58
2019 Mitchelton Print Shiraz	136
2019 Mitchelton Spring Single Block Shiraz	80
2020 Gabriella Possum Nungurrayi Shiraz	16/70
2023 Preece Nouveau Red	15/54
2018 Farnese Edizione	130
2020 Fantini "Three Dreamers" Montepulciano d'Abruzzo	160

BEERS

Nagambie Brewery Lager (Tap) 4.6% ABV	7/10
Nagambie Brewery Pale Ale (Tap) 4.6% ABV	8/11
Mythos Lager 5% ABV	12
Peroni Red 4.7% ABV	12
Carlton Draught	12
Bridge Road 'Little Hazy' 3.4% ABV	10

COCKTAILS

Limoncello/ Aperol Spritz – Limoncello/ Aperol, Preece Prosecco, Soda	20
French Martini – Chambord, Vodka, Pineapple Juice	20
Negroni – 3608 Classic Gin, Vermouth, Campari	20

NON-ALCOHOLIC

Bridge Road 'Free Time' Hazy Pale	10
Naked Margarita	10

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